



NEW YEAR'S EVE DINNER MENU



Amuse Bouche

Starters

Crumpets Topped with Sussex Gold Cross Goats Cheese (G, M, Su, Ce, Se, E)

fig jam, sesame crumb, coriander

or

Baked Oysters Kilpatrick (Mo, Sh, F, G, Ce, M)

ventreche bacon, worcestershire glaze

or

Faux Gras (Nut Based) (V, G, N, M, Ce, Su)

port jelly, pickled shimeji, girolles, pumpernickel

Champagne Sorbet (V, PB)

grenadine

Main Course

Surrey Farm Fillet of Beef (M, Su, Ce, G, Mu)

topped with a wigmore beignet, purple cauliflower, shallot puree, glaze truffle café de Paris butter, spinach puree, bordelaise jus

or

John Dory Fillett (F, G, Su, Ce, Sh, Mu, M)

truffled lobster croquette, sea vegetables, lobster bisque, cauliflower snow

or

Roasted Squash Roulade (V, M, E, Ce, N, Mu, Su)

stuffed with ricotta, pumpkin seeds, caramelised chicory, golden raisins, fennel, chilli with a miso butter

Desserts

Baileys Whipped Cheesecake (M, So, Su, G, E)

white chocolate soil, white chocolate ice-cream, cranberry compote

or

Selection of Five Fine Cheeses (M, Su, Ce, G, Mu, E) (some cheese may be unpasteurized)

homemade chutney, crackers, grapes, quince jelly

Fresh Ground Coffee and Petit Fours

If you have a food allergy or intolerance, please let us know when placing your order

Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian